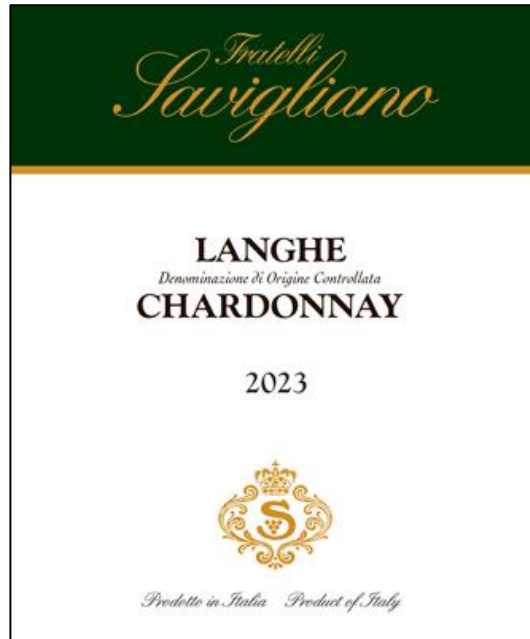




Fratelli Savigliano



<p>DESIGNATION: Langhe D.O.C. Chardonnay 2023. GRAPE VARIETY: 100% Chardonnay. HARVEST PERIOD: early September. TRAINING SYSTEM: Traditional Gouyot. AGE OF THE VINEYARD: 35 years. YIELD: 100 q/Ha. PLANTING DENSITY: 4166 vines per hectare. ALCOHOL: 14% vol. TOTAL SUGARS: 4,13 g/l. TOTAL ACIDITY: 5,44 g/l. DRY EXTRACT: 21,4 g/l. VINIFICATION: off skins. The must is separated from the skins after a few hours and placed in oak barrels to ferment. During this process, the temperature is brought to about 16°C. In this way the fermentation takes place slowly and keeps all the aromas of the wine unaltered.</p>	<p>AGEING: in oak barrels for 6-7 months. To be consumed within 1-2 years after bottling. COLOUR: pale straw yellow. BOUQUET: fruity, fresh. TASTE: fresh, moderate acidity, soft. PAIRING: appetizers, fish dishes, aperitifs. SERVING TEMPERATURE: 11-12°C. STORAGE OF BOTTLES: vertical position. BOTTLE SIZE: 0.750 liter and 0.375 bottles. BOTTLES PER BOX: boxes of 6, 12 bottles or 24 half-bottles. WEIGHT PER PACKAGE: box of 6 bottles 8.7 kg; 12 bottles 17.3kg; box of 24 half-bottles 18 kg.</p>
---	--